

DINNERLY



Vegan Mapo Tofu with Mushrooms and Jasmine Rice



25 minutes



2 Servings

Mapo tofu is a classic Sichuan dish known for its fiery heat and intense savoury flavour. We've dialled down the heat in this vegan version, but kept the flavour with an umami-rich mushroom sauce and marinated tofu.

WHAT WE SEND

- 150g jasmine rice
- 200g mushrooms
- 200g sesame, soy and ginger tofu ^{1,6,11}
- coriander
- 10g Chinese barbecue seasoning ^{1,6,17}
- 10g cornflour ¹⁷

WHAT YOU NEED

- 2 garlic cloves
- 310ml (1¼ cups) boiling water
- 1 tbs soy sauce ⁶
- 2 tbs vegetable oil

TOOLS

- small saucepan with lid
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 610kcal, Fat 31.1g, Carbs 78.0g, Proteins 22.9g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **310ml (1¼ cups) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 13 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



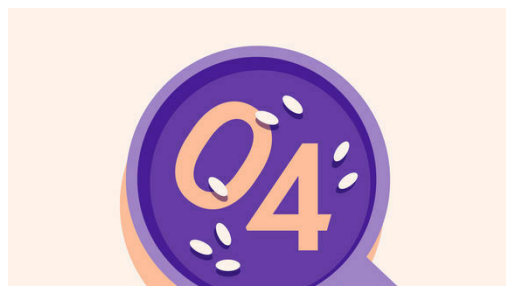
2. Prep ingredients

Meanwhile, quarter the **mushrooms**. Cut the **tofu** into 2cm chunks. Reserve a few **coriander** sprigs, then coarsely chop the leaves and finely chop the stems, keeping them separate. Crush or finely chop **2 garlic cloves**. Put **310ml (1¼ cups) boiling water** in a heatproof jug, add the **Chinese barbecue seasoning** and **1 tbs soy sauce** and stir to combine.



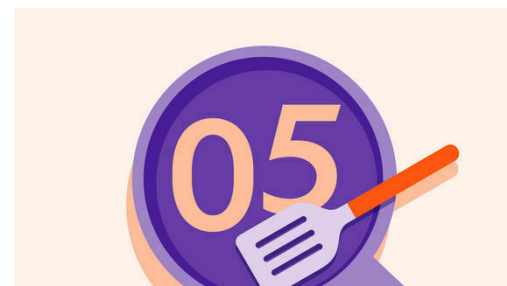
3. Cook mushrooms

Heat **2 tsp vegetable oil** in a medium deep frypan over medium-high heat. Cook the **tofu**, stirring, for 2 mins or until golden. Remove from the pan. Heat **1½ tbs vegetable oil** in the pan over medium-high heat. Cook the **mushrooms**, stirring, for 4 mins or until golden. Add the **chopped coriander stems** and **garlic** and cook, stirring, for 1 min or until fragrant.



4. Simmer mushroom sauce

Add the **stock** to the mushroom mixture and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 5 mins or until slightly reduced. Transfer **2 tbs of the sauce** to a bowl, add the **cornflour** and whisk until smooth. Stir the cornflour mixture into the sauce in the pan and cook over medium heat for 5 mins or until thickened.



5. Serve up

Stir the **tofu** and **chopped coriander leaves** into the sauce. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **rice** among bowls and top with the **mushroom and tofu mixture**. Scatter over the **reserved coriander sprigs** and enjoy!



6. Make it yours

Like it spicy? Kick up the heat a notch or two with a scattering of chopped fresh chilli or chilli flakes.